U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		VIEW DATE   ESTABLISHMENT NO. AND NAME				CITY Hermosillo		
FOREIGN PLANT REVIEW FORM		ov 20, TIF 66 Norson 2001					COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks		E OF FORE	IGN OFFICIAL ez	•		EVALUATION  X Acceptable	Acceptable/ Re-review Unac	ceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			•	Unacceptable	N	= Not Reviewed	O = Does not a	
1. CONTAMINATION CONTROL	any Ac	<u>'</u>	<del></del> -	on prevention	28 U	Formulations	U - Does not a	55 A
(a) BASIC ESTABLISHMENT FACILITIES	7.00	Equipm	ent Sanitizi	ng	29 A	Packaging materials		
Water potability records	01 <b>A</b>	Product	Product handling and storage 30 A			Laboratory co	nfirmation	57 A
Chlorination procedures	02 <b>A</b>	Product	recondition	ning	31 A	Label approva	ls	58 A
Back siphonage prevention	03 <b>A</b>	Product	t transporta	tion	32 A	Special label of	laims	59 O
Hand washing facilities	04 <b>A</b>	(d) E	STABLISHMENT	SANITATION PROGRAM	M	Inspector mon	nitoring	60 O
Sanitizers	05 <b>A</b>	Effectiv	e maintena	nce program	33 A	Processing scl	hedules	61 O
Establishments separation	06 A	Preope	rational san	itation	34 A	Processing eq	uipment	62 O
Pestno evidence	07 <b>A</b>	Operati	onal sanitat	ion	35 A	Processing red	cords	63 O
Pest control program	08 <b>A</b>	Waste disposal 36 A				Empty can inspection		
Pest control monitoring	09 <b>A</b>	2. DISEASE CONTROL				Filling procedu	ıres	65 O
Temperature control	10 <b>A</b>	Animal identification 37			37 A	Container clos	ure exam	66 O
Lighting	11 A	Antemortem inspec. procedures 38 A			Interim contain	ner handling	67 O	
Operations work space	12 A	Antemortem dispositions 39 A				Post-processing	ng handling	68 O
Inspector work space	13 A	Humane Slaughter 40 A			40 <b>A</b>	Incubation pro	cedures	69 O
Ventilation	14 <b>A</b>	Postmo	rtem inspec	c. procedures	41 A	Process. defect actions plant		
Facilities approval	15 <b>A</b>	Postmo	rtem dispos	sitions	42 A	Processing control inspection		
Equipment approval	16 <b>A</b>	Conden	nned produc	ct control	43 <b>A</b>	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT	Г	Restrict	ted product	control	44 A	Export produc	t identification	72 A
Over-product ceilings	17 M	Returne	ed and rewo	ork product	45 <b>A</b>	Inspector verif	ication	73 A
Over-product equipment	18 U		3. RESID	UE CONTROL		Export certific	ates	74 A
Product contact equipment	19 <b>A</b>	Residue	program c	ompliance	46 <b>A</b>	Single standar	d	75 A
Other product areas (inside)	20 A	Samplir	ng procedur	es	47 A	Inspection sup	pervision	76 A
Dry storage areas	21 <b>A</b>	Residue	reporting p	procedures	48 A	Control of sec	urity items	77 A
Antemortem facilities	22 <b>A</b>	Approv	al of chemic	cals, etc.	49 A	Shipment secu	urity	78 A
Welfare facilities	23 A	Storage	and use of	f chemicals	50 <b>A</b>	Species verific	ation	79 A
Outside premises	24 <b>A</b>	4	. PROCESSED	PRODUCT CONTROL		"Equal to" sta	tus	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim		51 <b>A</b>	Imports		81 A
Personal dress and habits	25 <b>A</b>	Boneles	s meat rein	spection	52 <b>A</b>			
Personal hygiene practices	26 <b>A</b>	Ingredie	ents identifi	cation	53 A			
Sanitary dressing procedures	27 A	Control	Control of restricted ingredients <sup>54</sup> A					

FOREIGN PLANT REVIEW FORM		ESTABLISHMENT NO. AND NAME	CITY Hermosillo
(reverse)	Nov 20, 2001	TIF 66 Norson	COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Jorge Can		ceptable/ review Unacceptable

- 17--Heavy condensate on structures not cleaned and sanitized daily above exposed carcasses in the hot box cooler.
- 28--Cut surfaces of hearts being brushed with plastic brush without cleaning brush.
- 18--Overspray onto overhead structures not cleaned and sanitized daily was falling back onto exposed carcasses at the carcass wash.
- 28--The bung cutter and the viscera trays not cleaned and sanitized between uses.
- HACCP--CCP's are not being monitored seperately, all are done at the end of the line

Species testing --done on incoming product not finished product.

Inspection work force--two vets and one inspector, all paid by govt.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO.	AND NAM	E		CITY	· -
INTERNATIONAL PROGRAMS	No	v 19,	TIF 74 KOWI				Navajoa	
FOREIGN PLANT REVIEW FORM		001					COUNTRY Mexico	
NAME OF REVIEWER			IGN OFFICIAL			EVALUATION	ceptable/	
Dr. M. Douglas Parks  CODES (Give an appropriate code for each r		orge Can				X Acceptable Acc	review Unacc	eptable_
A = Acceptable M = Margina			U = Unaccept	able	N =	Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prever	ntion	28 <b>A</b>	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing		29 A	Packaging materi	als	56 A
Water potability records	01 <b>A</b>	Product	handling and stora	ge	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation		32 <b>A</b>	Special label claims		
Hand washing facilities	04 <b>A</b>	(d) E	STABLISHMENT SANITATIO	N PROGRAM	VI.	Inspector monitor	ring	O 0
Sanitizers	05 <b>A</b>	Effectiv	e maintenance prog	ram	33 <b>A</b>	Processing sched	lules	61 O
Establishments separation	06 A	Preoper	ational sanitation		34 A	Processing equip	ment	62 O
Pestno evidence	07 <b>A</b>	Operati	onal sanitation		35 A	Processing record	ds	63 O
Pest control program	08 <b>A</b>	Waste disposal			36 A	Empty can inspection		
Pest control monitoring	09 <b>A</b>	2. DISEASE CONTROL				Filling procedures	S	65 O
Temperature control	10 <b>A</b>	Animal identification			37 <b>A</b>	Container closure	exam	66 O
Lighting	11 <b>A</b>	Antemortem inspec. procedures			38 A	Interim container	handling	67 O
Operations work space	12 A	Antemortem dispositions			39 <b>A</b>	Post-processing I	nandling	68 O 69 O
Inspector work space	13 A	Human	e Slaughter		40 A			
Ventilation	14 A	Postmo	rtem inspec. proced	lures	41 A	Process. defect actions plant 7		
Facilities approval	15 <b>A</b>	Postmo	rtem dispositions		42 A	Processing control inspection 710		
Equipment approval	16 A	Conden	nned product contro	ol	43 A	5. COMPLIANCE/E	CON. FRAUD CONTRO	
(b) CONDITION OF FACILITIES EQUIPMENT	Г	Restric	ted product control		44 A	Export product id	lentification	72 <b>A</b>
Over-product ceilings	17 U	Returne	ed and rework produ	ıct	45 <b>A</b>	Inspector verifica	tion	73 <b>A</b>
Over-product equipment	18 <b>A</b>		3. RESIDUE CONTRO	ж.		Export certificate	s	74 A
Product contact equipment	19 <b>A</b>	Residue	program compliand	ce	46 <b>A</b>	Single standard		75 <b>A</b>
Other product areas (inside)	20 A	Sampli	ng procedures		47 <b>A</b>	Inspection superv	/ision	76 A
Dry storage areas	21 A	Residue	e reporting procedur	es	48 A	Control of securit	ty items	77 A
Antemortem facilities	22 <b>A</b>	Approv	al of chemicals, etc	•	49 <b>A</b>	Shipment security	У	78 <b>A</b>
Welfare facilities	23 A	Storage	and use of chemic	als	50 <b>A</b>	Species verificati	on	79 A
Outside premises	24 A		I. PROCESSED PRODUCT O	CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim		51 <b>A</b>	Imports		81 <b>A</b>
Personal dress and habits	25 A	Bonele	ss meat reinspection	1	52 <b>A</b>			
Personal hygiene practices	26 A	Ingredi	ents identification		53 A 54 A			
Sanitary dressing procedures	27 A	Contro	Control of restricted ingredients					

FOREIGN PLANT REVIEW FORM	Nov 19.	ESTABLISHMENT NO. AND NAME TIF 74 KOWI	CITY Navajoa	
(reverse)	2001		COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks	Dr. Jorge Can		ceptable/ review Unacceptable	

17--Heavy condensate on surfaces not cleaned and sanitized daily above exposed product in the boning room.

SSOP--Preventive action not recorded.

HACCP--one CCL not clear.

HACCP-- only one method of verification listed.

HACCP--Records for monitoring and pre-shipment review incomplete.

Species testing--done on incoming product not finished product.

Inspection work force--2 vets and 1 inspector all paid by govt.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND NA	ME		CITY Montemoreles	
INTERNATIONAL PROGRAMS  FOREIGN PLANT REVIEW FORM	Nov	v 8, 2001 TIF104 Empacadora La Cabana				COUNTRY Mexico	
NAME OF REVIEWER			I IGN OFFICIAL		EVALUATION		
Dr. M. Douglas Parks		vanna La		<del></del>		review Unacc	ceptable
CODES (Give an appropriate code for each r  A = Acceptable M = Margina			U = Unacceptable	N	= Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations 55 A		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 M	Packaging materials		
Water potability records	01 <b>A</b>	Product	handling and storage	30 <b>A</b>	Laboratory confir	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label clair	ns	59 <b>A</b>
Hand washing facilities	04 <b>A</b>	(d) ES	STABLISHMENT SANITATION PROGR	AM	Inspector monitor	ring	60 A
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 O
Pestno evidence	07 M	Operati	onal sanitation	35 A	Processing record	is	63 O
Pest control program	08 <b>A</b>	Waste disposal			Empty can inspec	ction	64 O
Pest control monitoring	09 <b>A</b>	2. DISEASE CONTROL			Filling procedures	3	65 O
Temperature control	10 <b>A</b>	Animal identification			Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O
Operations work space	12 A	Antemortem dispositions			Post-processing t	nandling	68 O
Inspector work space	13 <b>A</b>	Humane	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Incubation procedures Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection 7		
Equipment approval	16 <b>A</b>	Conden	nned product control	43 A	5. COMPLIANCE/EC	CON. FRAUD CONTRO	OL
(b) CONDITION OF FACILITIES EQUIPMENT	Γ	Restrict	ed product control	44 A	Export product id	entification	72 A
Over-product ceilings	17 U	Returne	d and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	s	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection superv	vision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of securit	ty items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	У	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 <b>A</b>	Species verificati	on	79 <b>A</b>
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 <b>A</b>
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 <b>A</b>
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A 54 A			
Sanitary dressing procedures	27 A	Control of restricted ingredients					

NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ivanna La	· - · · - · · - · · · - · · · - · · · ·	Mexico  ceptable/ -review Unacceptable
FOREIGN PLANT REVIEW FORM (reverse)	Nov 8, 2001	TIF104 Empacadora La Cabana	Montemoreles COUNTRY
	REVIEW DATE	ESTABLISHMENT NO. AND NAME	 CITY

- 29--Level of hot water in knife sanitizer not deep enough to cover knife blades.
- 17--Heavy condensation on ceiling above exposed product in the product cooler.
- 07--In the exposed product drying room there was an open window and the screen had mesh large enough to admit small insects.
- HACCP--Pre-shipment review is not being done.
- Species testing done on incoming product not finished product.
- Inspector work force-- one government paid vet

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	W DATE	ESTABLISHMENT NO. AND NA	ME		CITY General Escobed	—— 10
FOREIGN PLANT REVIEW FORM	Nov.	9, 2001	TIF 105 Ganaderia Intregal			COUNTRY	
NAME OF REVIEWER	NAM	E OF FORE	GN OFFICIAL		EVALUATION	Mexico	
Dr. M. Douglas Parks		vanna La			Acce	eptable/ eview X Unacc	eptable
CODES (Give an appropriate code for each in A = Acceptable M = Margin			below) <b>U</b> = Unacceptable	N	= Not Reviewed	O = Does not a	vlaa
1. CONTAMINATION CONTROL		Cross c	Cross contamination prevention 28 Formulations				55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 U	Packaging materials		
Water potability records	01 <b>A</b>	Product	handling and storage	30 M	Laboratory confirm	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 <b>A</b>	Special label claim	ıs	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PROGR	AM	Inspector monitori	ing	60 <b>A</b>
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 <b>A</b>	Processing schedu	ıles	61 O
Establishments separation	06 <b>A</b>	Preoper	ational sanitation	34 A	Processing equipn	nent	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	Processing record	s	63 O	
Pest control program	08 A	Waste o	disposal	Empty can inspection			
Pest control monitoring	09 <b>A</b>		2. DISEASE CONTROL	Filling procedures		65 O	
Temperature control	10 <b>A</b>	Animal identification 37A			Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures 38 A			Interim container I	handling	67 O
Operations work space	12 <b>A</b>	Antemo	rtem dispositions	39 <b>A</b>	Post-processing h	andling	68 O
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 <b>A</b>	Processing control inspection		
Equipment approval	16 A	Conden	nned product control	43 <b>A</b>	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	Γ	Restrict	ed product control	44 <b>A</b>	Export product identification		
Over-product ceilings	17 M	Returne	d and rework product	45 <b>A</b>	Inspector verificat	ion	73 <b>A</b>
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	;	74 A
Product contact equipment	19 A	Residue	program compliance	46 <b>A</b>	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervi	ision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	,	78 <b>A</b>
Welfare facilities	23 A	Storage	and use of chemicals	50 <b>A</b>	Species verification	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status	<u>, in the control of the control </u>	80 A
(c) PRODUCT PROTECTION & HANDLING	<b></b>	Pre-bon	ing trim	51 <b>A</b>	Imports		81 A
Personal dress and habits	25 A	Boneles	s meat reinspection	52 <b>A</b>			
Personal hygiene practices	26 A	Ingredie	ents identification	53 <b>A</b>			
Sanitary dressing procedures	27 U	Control of restricted ingredients					

FOREIGN PLANT REVIEW FORM (reverse)		TIF 105 Ganaderia Intregal	COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ivanna La		ceptable/ review X Unacceptable

- 17 Condesate was falling from overhead ceiling into the area of exposed carcasses near the pre-trim area in the boning room and was above open cartons to be used for exposed product.
- 30 A carton to be used for exposed product dropped to the floor and an employee picked up the box and returned it to the production line.
- 29 The viscera buggy was not cleaned and sanitized properly between uses.
- 29 The carcass split saw and the brisket saw were not cleaned and sanitized properly between uses.
- 27 The employee cutting the bung loose allowed it to drop back into the pelvis without the plastic bag in place thus contaminating the interior of the pelvis.
- 27 -Approximately 50% of the livers had a piece of inedible gall bladder left in place.
- SSOP Not recording preventative action.
- HACCP Not recording preventative action.
- E. coli Carcass is selected manually, not randomly.

Inspection work force - Establishment-paid employees, rather than government-paid inspectors as required, were conducting post-mortem inspections and making carcass dispositions.

NOTE: Although direct observation of this establishment's operations revealed no major issues, the discovery of establishment-paid employees conducting post-mortem inspections and making carcass dispositions resulted in the establishment being evaluated as unacceptable and subsequently delisted until such time as adequate staffing with government-paid inspectors could be accomplished.

U.S. DEPARTMENT OF AGRICULTURE	REVII	W DATE	ESTABLISHMENT NO. AND NAI	ME		CITY	
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS					,	Culiacan	
FOREIGN PLANT REVIEW FORM		ov. 15, 2001	TIF 111 Ganaderia Intregal	vizur		COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks	1	E OF FORE	IGN OFFICIAL			ceptable/ review X Unacc	
CODES (Give an appropriate code for each				·,··	Acceptable Re-	review X Unacc	eptable
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable		= Not Reviewed	O = Does not ap	· · · ·
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 U	Formulations		55 <b>A</b> 56
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 U	Packaging materials		
Water potability records	01 <b>A</b>	Product	handling and storage	30 A	Laboratory confir	mation	57 <b>A</b>
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 <b>A</b>	Label approvals		58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label clain	ns	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	STABLISHMENT SANITATION PROGR	AM	Inspector monitor	ring	60 <b>A</b>
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 <b>A</b>	Processing sched	ules	61 O
Establishments separation	06 <b>A</b>	Preoper	ational sanitation	34 A	Processing equip	ment	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	35 <b>A</b>	Processing record	ds	63
Pest control program	08 A	Waste disposal			Empty can inspection		64 O
Pest control monitoring	09 <b>A</b>	2. DISEASE CONTROL			Filling procedures	<b>)</b>	65 O
Temperature control	10 <b>A</b>	Animal identification 3			Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O
Operations work space	12 A	Antemo	rtem dispositions	39 <b>A</b>	Post-processing handling		
Inspector work space	13 A	Humane	Slaughter	40 <b>A</b>	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	ol inspection	71 O
Equipment approval	16 A	Conden	nned product control	43 <b>A</b>	5. COMPLIANCE/ECON. FRAUD CONTRO		
(b) CONDITION OF FACILITIES EQUIPMEN	Т	Restrict	ed product control	44 A	Export product id	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 <b>A</b>	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	•	Export certificates	s	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 <b>A</b>
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection superv	vision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of securit	ty items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 <b>A</b>	Shipment security	у	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 <b>A</b>	Species verification	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 <b>A</b>
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 <b>A</b>	Imports		81 A
Personal dress and habits	25 A	Boneles	s meat reinspection	52 <b>A</b>			
Personal hygiene practices	26 A	Ingredie	ents identification	53 <b>A</b>			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 <b>A</b>			

FOREIGN PLANT REVIEW FORM (reverse)			HMENT NO. AND NAME	 CITY Culiacan
	Nov. 15, 2001	TIF 111 Ganaderia Intregal Vizur		COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Marco Cas		AL .	ceptable/ -review X Unacceptable

- 28 Floor wash spray was splashing into and on partially filled boxes of vacuum packed product in the boning room.
- 28 Several vacuum packages of product had hair and rail grease on the product in the package.
- 29 The brisket saw and the horn clipper were not cleaned and sanitized between uses.
- SSOP No written procedure for operational sanitaion. It is being done and records are being kept.
- SSOP Records are incomplete for corrective and preventative actions.
- HACCP Only one method of verification written, not multiple methods.
- HACCP Not recording preventative actions.
- HACCP Pre-shipment review is not being done.
- E. coli The program does not designate the employee responsible to collect the samples.
- E. coli The program does not designate the plant location for sample collecting.
- E. coli The program does not designate the frequency for sampling (one sample per 300 carcasses is being sampled).

Species testing - done on incoming product, not finished product.

Inspector work force - Establishment-paid employees, rather than government-paid inspectors as required, were conducting post-mortem inspections and making carcass dispositions.

NOTE: Although direct observation of this establishment's operations revealed no major issues, the discovery of establishment-paid employees conducting post-mortem inspections and making carcass dispositions resulted in the establishment being evaluated as unacceptable and subsequently delisted until such time as adequate staffing with government-paid inspectors could be accomplished.

V.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND NAME			CITY Mexicali	
FOREIGN PLANT REVIEW FORM		ov 21, 2001	TIF 120 Ganaderia Integra	ıl el C	]	COUNTRY Mexico	<del></del>
NAME OF REVIEWER Dr. M. Douglas Parks	Dr.	Uolanda A				eptable/ Unac	ceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin							
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 U	Formulations 55		
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 <b>A</b>	Packaging materia	nls	56 A
Water potability records	01 <b>A</b>	Product	handling and storage	30 A	Laboratory confirm	nation	57 <b>A</b>
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 <b>A</b>	Special label claim	ns	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PROGRA	W	Inspector monitori	ing	60 O
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 A	Processing schedu	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	nent	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	35 A	Processing records	s	63 O
Pest control program	08 <b>A</b>	Waste disposal			Empty can inspection		
Pest control monitoring	09 <b>A</b>	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 <b>A</b>	Animal identification			Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures			Interim container h	nandling	67 O
Operations work space	12 <b>A</b>	Antemortem dispositions			Post-processing ha	andling	68 O
Inspector work space	13 <b>A</b>	Humane	Slaughter	40 A	Incubation procedures		
Ventilation	14 <b>A</b>	Postmor	tem inspec. procedures	41 A	Process. defect actions plant		69 O 70 O
Facilities approval	15 <b>A</b>	Postmor	tem dispositions	42 A	Processing control	inspection	71 O
Equipment approval	16 <b>A</b>	Condem	ned product control	43 A	5. COMPLIANCE/ECC	ON. FRAUD CONTRO	
(b) CONDITION OF FACILITIES EQUIPMENT	-	Restrict	ed product control	44 A	Export product ide	ntification	72 A
Over-product ceilings	17 U	Returne	d and rework product	45 A	Inspector verificati	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	I	Export certificates		74 A
Product contact equipment	19 <b>A</b>	Residue	program compliance	46 <b>A</b>	Single standard		75 A
Other product areas (inside)	20 <b>A</b>	Samplin	g procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 <b>A</b>	Residue	reporting procedures	48 A	Control of security	items	77 A
Antemortem facilities	22 <b>A</b>	Approva	of chemicals, etc.	49 A	Shipment security	,, , , , , , , , , , , , , , , , , , , ,	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 <b>A</b>	Species verification	n	79 A
Outside premises	24 <b>A</b>	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boni	ng trim	51 A	Imports		81 A
Personal dress and habits	25 <b>A</b>	Boneles	s meat reinspection	52 <b>A</b>			
Personal hygiene practices	26 <b>A</b>	Ingredie	nts identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 <b>A</b>			

FOREIGN PLANT REVIEW FORM (reverse)		ENT NO. AND NAME Ganaderia Integral el Co	CITY Mexicali COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Uolanda A			ceptable/ review Unacceptable

- 17--Condensate above exposed catrcasses on surfaces not cleaded or sanitized daily in cooler #3 and in the slaughter department.
- 28--The carcass split saw hose was broken and was touching each carcass without cleaning and sanitizing it between uses.
- HACCP--monitoring procedure incomplete and preventive action not written in program.
- E.coli--Carcass selected and place on side rail for cooling.
- Species testing-- only done on residue samples on incoming product not on finished product.
- Inspection work force-- 3 vets all govt paid.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		ew date   ESTABLISHMENT NO. AND NAME 6, 2001   TIF 158 Sigma Alimentos				CITY Atitalquia	
FOREIGN PLANT REVIEW FORM	1404	0, 2001	ZOMENIA MINISTER OCT 111			COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Cervantes	******	EVALUATION  Acceptable Re-	ceptable/ review Unacc	eptable
CODES (Give an appropriate code for each r  A = Acceptable M = Margina			below) U = Unacceptable	N:	= Not Reviewed	O = Does not ap	
	ally AC		ontamination prevention	28	Formulations	O - Does not ap	55 55
1. CONTAMINATION CONTROL		C1035 C		M			A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 <b>A</b>	Packaging materi	als	56 A
Water potability records	01 <b>A</b>	Product	handling and storage	30 M	Laboratory confir	mation	57 <b>A</b>
Chlorination procedures	02 A	Product	reconditioning	31 <b>A</b>	Label approvals		58 <b>A</b>
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 <b>A</b>	Special label clair	ns	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	STABLISHMENT SANITATION PROGRA	М	Inspector monitor	ring	60 <b>A</b>
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 <b>A</b>	Processing sched	lules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	35 A	Processing record	ds	63 O
Pest control program	08 <b>A</b>	Waste disposal			Empty can inspection		
Pest control monitoring	09 <b>A</b>		2. DISEASE CONTROL	<b>4</b>	Filling procedures	3	65 O
Temperature control	10 <b>A</b>	Animal identification			Container closure exam		
Lighting	11 A	Antemortem inspec. procedures			Interim container handling		
Operations work space	12 <b>A</b>	Antemortem dispositions			Post-processing handling		
Inspector work space	13 <b>A</b>	Humane Slaughter			Incubation procedures		
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection		
Equipment approval	16 <b>A</b>	Conden	nned product control	43 A	5. COMPLIANCE/EG	CON. FRAUD CONTRO	)L
(b) CONDITION OF FACILITIES EQUIPMENT	r	Restrict	ed product control	44 <b>A</b>	Export product id	entification	72 <b>A</b>
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	-	Export certificate	s	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection superv	vision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of populative items		77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	у	78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verificati	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 A
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM		ESTABLISHMENT NO. AND NAME	CITY Atitalquia
(reverse)	Nov 6, 2001	TIF 158 Sigma Alimentos	COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Francisco		cceptable/ Unacceptable

- 30--Plastic packaged product dropped on the floor was returned to production by the supervisor without reconditioning.
- 28--Hand sanitizer dispensor was located above exposed product.
- SSOP--Preventive action not recorded.
- HACCP--Preventive action not recorded.
- Species testing done on incoming product not finished product.
- Inspector work force-- one govt paid vet.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	W DATE	ESTABLISHMENT NO. AND NAM	IE		CITY Culiacan	
FOREIGN PLANT REVIEW FORM		ov 15, 2001	TIF 169 Productos Chata			COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks		E OF FORE Marco Ca	IGN OFFICIAL stro		EVALUATION  Acceptable Re-re	ptable/ view Unacc	eptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			l below) U = Unacceptable	N :	= Not Reviewed	O = Does not ap	ply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 <b>A</b>
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 <b>A</b>	Packaging materia	ls	56 <b>A</b>
Water potability records .	01 A	Product	handling and storage	30 A	Laboratory confirm	nation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label claim	s	59 O
Hand washing facilities	04 <b>A</b>	(d) E:	STABLISHMENT SANITATION PROGRA	M	Inspector monitori	ng	60 <b>A</b>
Sanitizers	05 A	Effectiv	re maintenance program	33 A	Processing schedu	ıles	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	nent	62 O
Pestno evidence	07 A	Operati	Operational sanitation 35 A		Processing records		63 O
Pest control program	08 A	Waste	disposal	Empty can inspection		64 O	
Pest control monitoring	09 <b>A</b>		2. DISEASE CONTROL	Filling procedures		65 O	
Temperature control	10 A	Animal	Animal identification 37A		Container closure	exam	66 O
Lighting	11 <sub>A</sub>	Antemo	Antemortem inspec. procedures 38 A		Interim container h	nandling	67 O
Operations work space	12 A	Antemo	Antemortem dispositions 39		Post-processing handling		68 O
Inspector work space	13 A	Human	Humane Slaughter 40		Incubation procedures		69 O
Ventilation	14 A	Postmo	Postmortem inspec. procedures 41		Process. defect actions plan		70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection		71 O
Equipment approval	16 A	Conder	nned product control	43 A	5. COMPLIANCE/ECO	ÆCON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restric	ted product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	·• · · · · · · · · · · · · · · · · · ·	Export certificates		74 A
Product contact equipment	19 U	Residue	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 M	Samplii	ng procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 A	Residue	e reporting procedures	48 A	Control of security	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verification	n	79 A
Outside premises	24 A		1. PROCESSED PRODUCT CONTROL	<b>.</b>	"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING	i	Pre-bor	ning trim	51 A	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 A			
Sanitary dressing procedures	27 A	Contro	of restricted ingredients	54 A			

NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Marco Cas			ceptable/ -review Unacceptable
FOREIGN PLANT REVIEW FORM (reverse)	Nov 15, 2001	TIF 169 Productos Chata		COUNTRY Mexico
	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY Culiacan

- 19--Product contact trays and the racks that hold them, ready for use, had residues from previous days uses.
- 20--Plastic strip curtains had residues from prevous days uses, in production areas.

SSOP--Not recording preventative actions.

HACCP--Critical limits not correct as stated, need to be re-worded.

HACCP--Pre-shipment review not being done.

Species testing--done on incoming product not finished product.

Inspection work force--one govt paid vet.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	W DATE	ESTABLISHMENT NO. AND NAM	ΛE		CITY Chihuahua	
INTERNATIONAL PROGRAMS  FOREIGN PLANT REVIEW FORM		lov 13, TIF 188 Cara Blanca 2001			COUNTRY Mexico		
NAME OF REVIEWER Dr. M. Douglas Parks		ME OF FOREIGN OFFICIAL . Blas Ibarta			EVALUATION  Acceptable X Acce	eptable/	acceptable
CODES (Give an appropriate code for each r  A = Acceptable M = Margina			below) U = Unacceptable	N	= Not Reviewed	O = Does not	apply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 U	Packaging materia	ıls	56 <b>A</b>
Water potability records	01 <b>A</b>	Product	handling and storage	30 <b>A</b>	Laboratory confirm	nation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals	, 4 <del>-</del>	58 A
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label claim	ıs	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PROGRA	·W	Inspector monitori	ing	60 O
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 A	Processing schedu	ıles	61 O
Establishments separation	06 <b>A</b>	Preoper	ational sanitation	34 A	Processing equipm	nent	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	35 A	Processing records	s	63 O
Pest control program	08 A	Waste disposal			Empty can inspect	64 O	
Pest control monitoring	09 <b>A</b>	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 <b>A</b>	Animal identification			Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions			Post-processing handling		
Inspector work space	13 <b>A</b>	Humane	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plan		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection		
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTR		ROL
(b) CONDITION OF FACILITIES EQUIPMENT	Γ	Restrict	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	<u> </u>	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 <b>A</b>	Samplin	g procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 <b>A</b>	Residue	reporting procedures	48 A	Control of security	/ items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verificatio	n	79 A
Outside premises	24 <b>A</b>	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING	•	Pre-bon	ing trim	51 <b>A</b>	Imports		81 A
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 <b>A</b>			

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)	Nov 13, 2001	ESTABLISHMENT NO. AND NAME TIF 188 Cara Blanca	CITY Chihuahua COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Blas Ibarra		ceptable/ review Unacceptable

- 28-Plastic strip doors had residues from previous days uses in production areas.
- 29--Metal racks for exposed product processing, ready for use and in use, had residues from previous days uses.
- 29--An exposed product scale had residues from previous days uses.
- SSOP--Not recording preventative actions.
- HACCP--Records of monitoring, corrective and preventative not complete.
- HACCP--No written verification methods in the plan.
- HACCP--The plan is not date and signed by the on-site overall authority.
- HACCP--No pre-shipment review is being done.
- Species testing on incoming product not on finished produce.
- Inspection work force--one govt paid vet.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		EW DATE   ESTABLISHMENT NO. AND NAME   CITY   Linares					
FOREIGN PLANT REVIEW FORM	Nov	7, 2001	TIF 209 Sigma Alimentos	COUNTRY Mexico			
NAME OF REVIEWER			IGN OFFICIAL		EVALUATION	eptable/	
Dr. M. Douglas Parks  CODES (Give an appropriate code for each		vanna La			Acceptable Acc	eview Unacc	ceptable
A = Acceptable M = Margin			U = Unacceptable	<b>N</b> :	= Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 U	Formulations		55 <b>A</b>
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materia	als	56 A
Water potability records	01 <b>A</b>	Product	handling and storage	30 A	Laboratory confirm	mation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label clain	ns	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PROGRA	AM	Inspector monitor	ring	60 <b>A</b>
Sanitizers	05 <b>A</b>	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	nent	62 O
Pestno evidence	07 <b>A</b>	Operati	onal sanitation	35 A	Processing record	ls	63 O
Pest control program	08 <b>A</b>	Waste disposal			Empty can inspection		
Pest control monitoring	09 <b>A</b>		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 <b>A</b>	Animal identification			Container closure exam		
Lighting	11 A	Antemortem inspec. procedures			Interim container handling		67 O 68 O
Operations work space	12 <b>A</b>	Antemortem dispositions			Post-processing handling		
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		
Ventilation	14 <b>A</b>	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 <b>A</b>	Postmo	rtem dispositions	42 A			
Equipment approval	16 A	Conden	nned product control	43 A	1		
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ed product control	44 A	Export product id	entification	72 A
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 <b>A</b>		3. RESIDUE CONTROL		Export certificates	S	74 A
Product contact equipment	19 <b>A</b>	Residue	program compliance	46 A	Single standard		75 <b>A</b>
Other product areas (inside)	20 U	Samplin	ng procedures	47 A	Inspection superv	ision	76 A
Dry storage areas	21 <b>A</b>	Residue	reporting procedures	48 A	Control of security items		77 A
Antemortem facilities	22 <b>A</b>	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 <b>A</b>	Storage	and use of chemicals	50 A	Species verification	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ing trim	51 <b>A</b>	Imports		81 A
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME TIF 209 Sigma Alimentos	 CITY Linares
	1107 7, 2001	THE 209 Digital Printentos	COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ivanna La		cceptable/ review Unacceptable

- 28--The exterior surface of product packaging bags were on the exposed product conveyor and in contact with exposed product.
- 28--Rust on the tortilla cooking belt and on a motor above exposed product.
- 20--A melal detector on the salsa line, which is a CCP, was not functional.
- 20--A product additive scale had residues from previous days uses.
- SSOP--The frequency for tasks was not written into the program but are done daily.
- SSOP--Not recording prenentative action.
- HACCP--The plan has time requirement for monitoring and does not include temterature requirement.
- HACCP--The pre-shipment review is done by the Inspection Service Veterinarian and not by the establishment personnel.
- Species testing done on incoming product not finished product.
- Inspection force-- one government paid vet, and one company paid inspector

L.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND NAM	1E	CITY Juarez	
FOREIGN PLANT REVIEW FORM		lov 14, TIF 271 Tasky de Mexico 2001		COUNTRY Mexico		
NAME OF REVIEWER Dr. M. Douglas Parks		AME OF FOREIGN OFFICIAL r. Blas Ibarra			EVALUATION Acceptable/	ceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	- Al		
	any Ac	r		28		55
1. CONTAMINATION CONTROL	• • • • • • • • • • • • • • • • • • • •	C1055 C	ontamination prevention	A	Formulations	A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 <b>A</b>	Packaging materials	56 <b>A</b>
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 <b>A</b>	Product	reconditioning	31 A	Label approvals	58 <b>A</b>
Back siphonage prevention	03 <b>A</b>	Product	transportation	32 A	Special label claims	59 O
Hand washing facilities	04 <b>A</b>	(d) ES	TABLISHMENT SANITATION PROGRA		Inspector monitoring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipment	62 O
Pestno evidence	07 <b>A</b>	Operation	onal sanitation	35 A	Processing records	63 O
Pest control program	08 <b>A</b>	Waste o	Waste disposal		Empty can inspection	64 O
Pest control monitoring	09 <b>A</b>		2. DISEASE CONTROL	<b>.</b>	Filling procedures	65 O
Temperature control	10 A	Animal	Animal identification 37 A		Container closure exam	66 O
Lighting	11 A	Antemo	Antemortem inspec. procedures		Interim container handling	67 O
Operations work space	12 A	Antemo	Antemortem dispositions		Post-processing handling	68 O
Inspector work space	13 A	Humane	Humane Slaughter		Incubation procedures	69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection	71 O
Equipment approval	16 <b>A</b>	Condem	ned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPMENT	Γ .	Restrict	ed product control	44 <b>A</b>	Export product identification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	***************************************	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 <b>A</b>	Residue	program compliance	46 A	Single standard	75 <b>A</b>
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 <b>A</b>	Approva	al of chemicals, etc.	49 A	Shipment security	78 <b>A</b>
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL	•	"Equal to" status	80 <b>A</b>
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 <b>A</b>	Imports	81 A
Personal dress and habits	25 <b>A</b>	Boneles	s meat reinspection	52 A		
Personal hygiene practices	26 <b>A</b>	Ingredie	nts identification	53 A	-	
Sanitary dressing procedures	27 <b>A</b>	Control	of restricted ingredients	54 A		
· · · · · · · · · · · · · · · · · · ·		·			L	

FOREIGN PLANT REVIEW FORM		ESTABLISHMENT NO. AND NAME TIF 271 Tasky de Mexico	CITY Juarez
(reverse)	Nov 14, 2001	TIF 271 Tasky de Mexico	COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Blas Ibarra		ceptable/ review Unacceptable

28--Product conveyor and bag filling equipment had residues from previous days uses over and near exposed product.

20--Plastic totes for exposed product had holes and cracks.

SSOP--Not recording preventative actions.

HACCP--No pre-shipment review (not shipped product yet), Not recording preventative action (not had a deviation yet).

HACCP--The plan is not dated and signed by the overall on-site authority.

Species testing--Done on incoming product not finished product.

Inspector work force--one govt paid vet.